

Amendment to the Specification

Please replace the third full paragraph on page 1 (page 1, lines 21-27) with the following paragraph:

Makers ~~Bakers~~ of food products, especially those in a commercial environment, have sought to reduce required cooking times without the risk of burning or overcooking sensitive portions of food items. Examples include various types of pie products, including pizza pies. These types of products typically include an outer crust which has been observed to be particularly susceptible to overcooking, due in part to the relatively low mass of the crust at the outer rim of the pie.

Please replace the third full paragraph on page 2 (page 2, lines 18-26) with the following paragraph:

The present invention also provides a kit for providing baked food products, such as pies and/or one-dish dinner products, including baking receptacles arranged in a commercial package. The present invention also provides baking kits of the above-described type which are quickly and easily deployed by a consumer, prior to baking. The present invention also provides baking utensils which are suitable for incorporation with a variety of prepared food products, in preparation for commercial shipment to a consumer. The present invention also provides baking shields offering improved performance despite volume expansion of the food product during cooking.

Please replace the second full paragraph on page 14 (page 14, lines 8-20) with the following paragraph:

The one-dish frozen dinner product of this invention comprises a frozen combination of a raw dough, self-rising crust, a filling mixture, ~~and a raw dough, and~~ a self-rising bread ring. Generally, the one-dish frozen dinner product of this invention contains about 15 to about 30 percent of the raw dough, self-rising crust, about 50 to about 75 percent of the filling mixture, and about 10 to about 25 percent of the raw dough, and a self-rising bread ring. More preferably, the one-dish frozen

dinner product of this invention contains about 20 to about 28 percent of the raw dough, self-rising crust, about 55 to about 65 percent of the filling mixture, and about 12 to about 20 percent of the raw dough, and a self-rising bread ring. Generally, the filling mixture contains a blend of ingredients selected from the group consisting of pasta, potatoes, meat (e.g., beef, lamb, chicken, turkey, or fish), vegetables, and cheese, and wherein a sauce covers one or more components.

Please replace the second full paragraph on page 15 (page 15, line 22- page 16, line 17) with the following paragraph:

Although other dough formulations can be used, a preferred dough formulation for either or both of the crust and bread ring comprises, in Baker's percentages, about 100 ~~lbs~~ percent flour, about 2 to about 12 percent sugar, about 0 to about 2 percent dough emulsifier (e.g., sodium stearoyl lactate, calcium stearoyl lactate, mono- and di-glycerides, ethoxylated mono- and di-glycerides, diacetyl tartaric acid esters of mono- and di-glycerides, and the like as well as mixtures thereof), about 1 to about 7 percent leavening agent (e.g., baking soda, baking powder, sodium bicarbonate, yeast, sodium aluminum phosphate, and the like as well as mixtures thereof), about 1 to about 10 percent wheat gluten, about 2 to about 20 percent edible oil (e.g., vegetable oil, corn oil, canola oil, soybean oil, and the like as well as mixtures thereof) and/or solid fat (e.g., shortening, butter chips, and the like as well as mixtures thereof), about 20 to about 400 ppm dough oxidant (e.g., ascorbic acid, calcium iodate, potassium iodate, azodicarbon amide, calcium peroxide, and the like as well as mixtures thereof), about 1 to about 5 percent spices/flavorants (e.g., salt or other spices), and about 40 to about to about 80 percent water. More preferably, the dough formulation, in Baker's percentage, comprises about 100 ~~lbs~~ percent flour, about 6 to about 10 percent sugar, about 0.25 to about 0.75 percent dough emulsifier, about 2 to about 6 percent leavening agent, about 4 to about 8 percent wheat gluten, about 6 to about 10 percent edible oil and/or solid fat, about 100 to about 200 ppm dough oxidant, about 1 to about 5 percent spices/flavorants, and about 50 to about to about 70 percent water. The dough is prepared using conventional techniques. Generally, the preferred dough emulsifier is sodium stearoyl lactate; the preferred leavening agent is sodium

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bicarbonate, yeast, sodium aluminum phosphate, or mixtures thereof; the preferred edible oil is vegetable oil; and the preferred dough oxidant is ascorbic acid.